

CHAT OF THE SEASON.

PARIS—HOW TO MOVE.

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There is very little work in attending to this sort of crops—a little mulling to keep off the weeds, hoeing the soil a little if it is necessary, and pulling the plants as they develop. If it is necessary to pull the plants as they develop, it is best to do so before a rain. A small bit of this business devoted to parsley will also be found very useful, and if transplanted to some boxes when the weather becomes cold and kept in a sunny window it will

is undoubtedly the fact that there are no
our grain foods, softened by the use of injurious me-
and it is well for housekeepers to buy their "thir-
minute foods" from thoroughly trustworthy dealers.
The old-fashioned whole wheat, which was ground
the hand mill at home, or by the village grist mil-
had a certain sweet flavor which these modern flour
do not have. But this fresh ground wheat requires
steady cooking for a number of hours, and time and
care which no hiring would give to its preparation.

It seems impossible that so intricate a mechanism as a flower should be perpetrated successfully yet the green carnations which have been so fashionable in Paris and have excited so much interest in the horticultural world are not a freak of nature. The result of hybridization, but are now generally believed to be the outcome of the use of aniline dyes. Mr. Brockbank, in "The Gardener's Chronicle" asserts that flowers may be easily dyed by dipping their stalks in aniline dyes. White flowers are chosen

possibly avoid it. There is a sense of devaluation at a certainty of loss when things are stored, even in the best manner and under the most trustworthy conditions. It is doubtful if the old carpets will fit the new quarters, which may be secured when the tenants come back to town in the fall. The cost of replacing carpets and fitting the furniture into new environments, the cartage and various other expenses, generally eat up all that may have been saved by renting the city apartments. It is useless to return to the woods of vacation, for nine out of ten care more for the money saved at present than for future expediency.

A few simple words of instruction, however, from

moments for immersion, though the time differ
with different individuals. A warm bath should

Marrow is very excellent in a pudding. Remove the seeds, and cut the marrow into thin slices, and move and lift over steak or omelet toast. It is from the bone in the same way, and use less than you would of suet. It should be chopped fine. A very nice pudding is made of a cup of good rice, washed and drained, and a cup of marrow, about twenty minutes. When this is done add about a tablespoonful of butter and half a cup of sugar and the grated rind of a Valencia orange, using only the yellow part. Add now half a cup of chopped marrow, a scant half cup of well washed currants, and a quarter of a pound of raisins. Bake in a buttered dish for half an hour, and spoonful of salt. Put the pudding in a cream sauce, and serve with a spoonful of cream. The grated rind of an orange.

